Favorite holiday salad recipes

Orange Salad

1 small pkg. orange jello
1 small can crushed pineapple
1 can orange segments
1 cup miniature marshmallows

Dissolve jello in 1 cup boiling water, add 1 cup cold water. Add remaining ingredients and chill until firm.

TOPPING....
1 small pkg. instant vanilla pudding
1 pkg. dream whip

Mix dream whip by pkg. directions. Mix pudding with 1 cup of milk. Mix together and spread on jello mixture.

Submitted by:
Peggy C. Moore

Three Layer Salad

1st Layer--Dissolve 1-3oz. pkg. strawberry jello in 1 cup boiling water, add 1 cup fruit juice or cold water. Add 1/2 can fruit cocktail. Pour in large flat dish, and congeal

2nd Layer--Dissolve 1-3oz. pkg. lemon jello in 1 cup boiling water, add 1 cup cold water or fruit juice. Add 1-8oz. cream cheese softened and mashed, 1 cup nuts. Pour over first layer--congeal.

3rd Layer--Dissolve 1-3oz. pkg. lime jello in 1 cup boiling water, add 1 cup cold water. Add other half can of fruit cocktail. Pour over second layer and chill.

Submitted by:
Cindy Bollinger

Creamy Cranberry Salad

3 ounce package of cream cheese, softened
2 cups whipped dessert topping
11 ounce can Mandarin Oranges
14 ounce jar cranberry-orange relish
1 1/2 cups minature marshmallows
8 3/4 ounce can crushed pineapple
1/3 cup nuts (chopped)

Whip cream cheese into dessert topping. Fold remaining ingredients into topping mixture. Chill several hours.

Submitted by:
Frances Abbitt

24 Hour Salad

4 egg yolks
5 Tbls. sugar
3 Tbls. vinegar
1/2 tsp. salt
3 Tbls. flour
3/4 cup milk
1 1/2 cups miniature marshmallows
1 large can pineapple chunks, drained
1 cup cream -- whipped
1/4 cup English walnuts

Cook first six ingredients well. Add marshmallows while mixture is still warm and let stand until cool. Add pineapple and nuts. Add whipped cream last. Let stand in refrigerator for 24 hours.

Submitted by:
Peggy C. Moore

Lime Salad

1 lg. pkg. lime jello
2 cups boiling water
1 (8 oz.) pkg. cream cheese

Mix well with a mixer and add....

1 large can crushed pineapple
1/2 cup nuts (pecans)

Let congeal; when ready to serve, cut in squares and place a cherry in each square.

Submitted by:
Alice M. Yeatts

Cherry Jello Salad

1 large box of cherry jello
1 large can of crushed pineapple (not drained)
1 large can of cherry pie mix
1 1/2 cup hot water (boiling)
1/2 to 1 cup of nuts

Mix the jello and water, add other ingredients and mix well. Chill for several hours.

Submitted by:
Anne Weakley

Paper Cup Frozen Salad

1 pt. sour cream
3 or four ripe bananas (diced)
1 8-oz. can crushed pineapple
1/2 cup sugar
3 tblsp. lemon juice
1/4 tsp. salt
Frozen cherries - pitted Bing cherries (dark sweet)
1 box dream whip - prepared
1 lge. cream cheese
2 cups marshmallows (optional)
1 can pecans

Mix all this together, adding cherries and chopped nuts last. Divide into paper cups standing in muffin tins (the baking paper cups). Freeze cover and store in freezer -- or use 9 x 9 pan and cut in squares.

Submitted by:
Peggy Smith

Shrimp Salad

1 can tomato soup
2 - pkg. Knox gelatin
1 cup mayonaise
1/2 cup chopped onion
2 (3oz.) pkg. cream cheese
1/2 cup cold water
1 cup chopped celery
1 lb. cooked shrimp (cut-up)

Heat soup, add cream cheese mix well. Dissolve gelatin in cold water. Add to soup, add mayonnaise, celery , onion and shrimp. Mix thoroughly, pour in mold. Let set. Serve with crackers. Note: Make a day ahead or overnight.

Submitted by:
Cindy Bollinger

Frosty Hawiian Salad

1 3-oz. pkg. lime gelatin
1 cup hot water
1/2 cup pineapple juice
1/2 cup water
1 cup heavy whipping cream--whipped
1 cup crushed pineapple drained
3/4 cup diced American cheese
3/4 cup chopped pecans

Dissolve the gelatin in 1 cup hot water. Add 1 cup pineapple juice and water. Chill until partially thickened. Then fold in the whipped cream, drained pineapple, diced American cheese, and chopped pecans; pour into a 6-cup mold and chill until firm. This recipe makes 6 servings.

Submitted by:
Anne Weakley

Cheese Ball

Cheese Ball

1 (8oz.) pkg. cream cheese, softened
1 Tbsp. mayonnaise
1 Tbsp. milk
1/8 tsp. garlic salt
2 tsp. worchestershire sauce
salt and pepper to taste
1/2 medium onion, grated
1/2 lb. grated sharp cheddar cheese

Beat cream cheese and mayonnaise until smooth. Add garlic salt and blend. Add worchestershire sauce, salt, pepper and onion. Blend until smooth and well mixed. Slowly blend in grated cheese, shape and roll in crushed nuts.

Submitted by:
Peggy Moore

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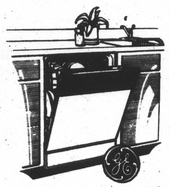
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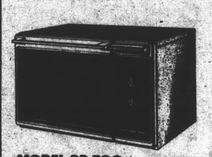

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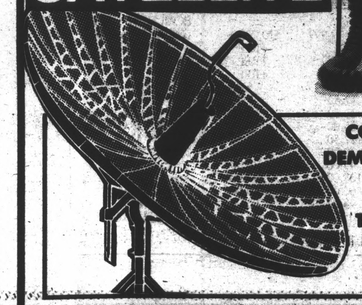

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